

THE BOURBON NEWS.

SEMI-WEEKLY.

VOL. I.

PARIS, BOURBON COUNTY, KENTUCKY: TUESDAY, AUGUST 15, 1882.

NO. 47.

FROST has already fallen in northern Minnesota.

ICE CLAY caught 66 fine bass out of Houston, last week.

FRANK CARR sold 218 tickets for the camp-meeting Sunday.

WILL POLK has sold his half of the Lexington News to Geo. Flannely, his partner.

The grain threshers are running again, and the steady stream of wagons keep pouring in.

Dogs without any breath in their bodies, are worn a good deal just now, by the back lots of our city.

It is estimated that the gross receipts of the K. C. on Sunday were \$2,000 in consequence of the camp-meeting.

An excursion leaves Cincinnati, over the C. H. & St. Louis for Niagara Falls, on the 17th inst. Fare only \$6 the round trip.

Ten car loads of new steel rails were received last week at Maysville, and are being put down the M. & L. branch of the K. C.

SELLS Bao's circus which showed here in the spring, will strike the State again on September, and will show at Stanford the 22nd.

The committee to settle for damages for right of way for the K. C. extension, gave J. S. Mitchell \$2,000 for 8 acres, and W. K. Griffith \$1,331 for 41 acres.

SCHWELL, the Superintendent of the K. C. road, has resigned on account of ill health, and G. W. Bender, the late Secretary, has been appointed to fill the vacancy.

In searching the river at Cynthiana for the remains of a boy supposed to have been drowned, the skeleton of a man was found. No clue to either has been developed.

WINS a game of base ball shows a score of 16 to 57. It shows that our Paris boys came within a Georgetown-grazer of getting badly left. Dashed, boys, and go a fishing.

In Cincinnati potatoes are \$1. 50 a barrel; cabbage 50 cents a barrel; and tomatoes 75 cents a bushel. When they get cheap here, we're going to buy us a peck or two.

SEVENTY-FIVE little chrome peddlers were on the town Saturday. It is suspected that they were secret emissaries playing their vocation in behalf of the 2-times weekly Kentuckian.

All officers elect of the county, are required by law to get certificate of election and give bond before the first day of September, or their election will be declared void, and the offices vacant.

In consequence of the barbers breaking their compact and having opened their shops for business on Sunday, Henry Daum desires to inform his customers that he will open for business next Sunday.

THREE men (Sam Bell, Smith Kenney, and Ike Cunningham) were talking the other day, and all agreed that they had to drop three of their papers and cling to one, that one would be the Bourbons News.

Our new depot will be ready for use by the fair. By the way these ought to be a premium offered for a ring of depots at our fair. We would like to show against Muir's Station's best two-years-old for that occasion?—LAWRENCE. The Maysville company will be there.

Now those of us who waited for the tobacco and wheat to be sold to get money, will have to continue to wait until the coming fog and tobacco is sold, while in the mean time Christ may come according to Barnes' prediction, and we then won't need any money.

The United States Circus, belonging to Myers & Shorb, exhibiting in Louisville, was attacked in two suits last week, first by J. B. Jeffery, of Buffalo, for \$2,000, and the second by Tallock, & Co., of Chicago, for wood engraving \$32. The managers gave bond for the amount of indebtedness and went on with the show.

For the fourth time Crisp Orchard springs were sold yesterday. This time they were knocked off to Hon. W. N. Haleman, of the Courier Journal, who represents a Louisville syndicate. The price paid is \$20,000 for the realty and \$3,500 for personalty, which is \$7,000 more than they brought at the last sale. As it was made by decree of court, we suppose this is a finality.—[Interior Journal.]

Parks' Hill Camp-Meeting.

Sunday was the greatest day in the annals of the camp-meeting at Parks' Hill. The crowd was variously estimated—the figures ranging from 7,000 to 10,000. The K. C. railroad conveyed fifty-two car loads, which may with safety be estimated at sixty passengers to the car, and aggregate 2,120. To this, add the 1,200 remaining in camp over Saturday night, and we have 8,320. There were probably 2,000 persons that came in private conveyances, thus making the aggregate of 6,320, which no doubt is but a fair estimate.

There never was a more orderly or select congregation on the grounds, and officers of the association are justly proud of the great success they have achieved.

Bishop McTyre, from the South, presided at the morning services, and his sermon was listened to with great interest by the 2,000 seated in the auditorium, and at least 500 standing near by.

SCAMP SQUINTILLATIONS.

One pretty Josie didn't wear a pretty "Josie."

Watermelons were plentiful and in demand.

There wasn't a drunken man on the grounds.

Mother Hubbard pokes were cutely in abundance.

One hour of justice is worth seventy years of prayer.

The hotel was run for money—not glory, this time.

A lady rented a pillow and two quilts for a dollar, Sunday night.

The Rev. "Jay" Current, was the camp reporter for the Maysville Bulletin.

The dining hall was rammed, jammed and danned for four solid, hot hours.

Old Mother Hubbard would have recognized lots of acquaintances Sunday.

The girl who wore the biggest bangs, had the biggest holes in her stockings.

Five newspaper men, one "Sheep" and Thomas Cat slept in the Chapel Sunday.

"I should perspirenly eventuate," was the camp phrase among the gun-chewers.

Dr. Bruce Stone telegraphed to Carlisle for one dollar's worth of tolk, for his female friends.

The gospel solid shot had no effect on the Cincinnati Gazette reporter, because he had Ironides.

Several Good Samaritans with quart bottles of water, were on missions of mercy at the camp grounds Sunday.

Geo. Rosser, of the Maysville Bulletin had to put up with a single horn—a Foghorn at that, but will strike a whole brass band in Cincinnati, this week.

The Cynthiana boys stole a valise and broke the combination lock with a rock, and extracted the cigars and whisky therefore.

A chimpanzee looking scoundrel with a Seymour coat on, needed to be clubbed to death with a stocking of whitening, for jing-handling a fool girl around the grounds all day.

"You're too positively bulky," said a girl with a blood-red "Josie" on, to the half-pint gaudy gawk who handed her a glass of alderney colored lemonade.

The lady with a stocking-leg of whitening and her eyes closed and mouth puckered like a customer in a barber's chair, could be seen in all directions at the camp-meeting Sunday.

Miss Lummie Ross wore a dress Sunday which her mother wore thirty-five years ago. It was embroidered muslin scalloped over a blue satin underskirt. It was cool and refreshing, and was admired probably as much or more than anything on the grounds.

Black stockings and white dresses were worn a great deal by the past-the-meridian belles, which made them appear in deplorable bad taste. In fact the short-dress-and-toe-slipped girl on the top of the hill, wearied the eyes of overgrown youths and widowers at the foot of the hill, with the dark and forbidding scene, and caused those who would have been enraptured admirers under white and tinted baldrige circumstances, to turn away and gaze their eyes on the flashing cardinal, blue, and black-and-gray striped.

Sunday was a regular "Josie" day. There were at least fifty of the dear little bright flashees of all hues, to have been seen on the grounds. They were cut high, low, and medium corsaged, but in all cases tighter than the skin. They were ornamented with pearls, bows, plaid, red, covered, and all conceivable styles in buttons. The belle of the coming spring chicken crop was Mrs. Anna Compton, who could be spotted by the dear, sweet little eye-dazzing, tight-fitting "Josie." They were too cut to handle, and were quite ripe enough to eat. Even "lumies" who can procure a little scrap of her dear girl's "Josie" ought to get it and wear it in his pocket book next to his heart.

That scarlet bunting dress with black lace trimmings and velvet skirt, was a gem, whopper-up-Liza Jane, and attracted almost as much attention as that freight brakeman with that cardinal woodpecker hat.

The dresses of the campers were pretty much all of the cool refreshing plain linen de Inde, lawns, and oriental linens. Those from a distance of a mile or more, had some very nice, quickly-made, home costume. The deep-sidled, latitudine dresses, whose delight it was to giggle, fan and flirt, figured prominently over the grounds with the half-pint-in-the-pocket boys in those there flamin' little "Josie" jackets of scarlet, pink, cardinal, blue, and rose tinted satins, and looked as though they had but three breaths in their bodies, and would just as soon squander the last one as not, if some fellow had thumped a fiddle string and called out "balance all!"

SOCIETY SCINTILLATIONS.

The Hon. Joe Blackburn was the guest of the Judge last night.

Those whose courses are different cannot lay plans for one another.

If you would not have affliction visit you twice, listen at once to what it teaches.

Charity frequently begins at home and never gets her "hind leg" out of the front door.

An "unconcerned" person generally has a streak of down-right laziness in his or her pedigree.

Two brass-checked jewelry drummers fought at the Phoenix hotel in Lexington, Saturday.

A Paris boy calls his sweetheart, "Debonair," because he says it is no harm to hug a delusion.

What on the green bosom of old mother earth does Frank Carr want with a nice set of parlor furniture?

W. H. Alexander, an aged citizen of Mason county, died near Lewisburg, last week, in his 70th year.

Davis Hutherford, of this precinct, will teach a district school near the Upper Blue Licks, in Fleming county.

Jim Paton returned Saturday from a trip to Jetton Mountain, Tenn., much pleased with the mining prospects.

Thos. T. Owings has arrived home, after a very refreshing trip to Wahabatuh and other cool resorts in Michigan.

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The Trader, Turfman, Farmer and Sportsman.

The hemp crop in Fayette is a light one.

ALEX. MCCLINTOCK, of Maysville, has twenty Southwest Indian runs for sale.

Miles have gone up prodigiously all over the United States, and are really scarce than ever known before.

Five thousand bushels of bluegrass seed exchanged hands at Lexington the other day, at 85 cents per bushel.

Walter Payne, of Fayette, has sold the mare, Mary Howard and suckling colt, by Virgil, to Ed. Carrington, of Colorado, for \$400.

Eleven fine Short-Horn bulls will be sold at public sale, on the public square in this city, on the 23rd, by the sheriff and receiver.

The Mason and Fleming county growing tobacco crops are in hard luck this season, compared with Nicholas, Bath, Bourbon and other bluegrass counties.

Garrett Mann, of near Maysville, wants to feed down 16 acres of green corn to hogs. The field is well watered, and is on the Nimrod Wood farm, three miles north of town.

A horse book with 65 illustration, and recipes for treatment of all diseases—the best book published on the horse, given away to every cash subscriber to the news.

The 2:20 trotting race at the Cynthiana fair, which takes place next Tuesday, closed with the following nominations: London, record, 2:20; Keno, record, 2:24; Lumps, record, 2:25; Indianapolis, record, 2:21; Post Boy, record, 2:22.

The merino sheep herefore advertised in these columns, as the property of Cook, Morse & Co., of Raymonds, Ohio, have arrived here and can be seen at the stables of Clark & Edwards, where the proprietor would please to have all stock men call and examine their flock. These gentlemen desire to remain in the country but a few days, therefore it becomes purchasers to call early.

A gentleman wants to borrow \$3,000 and secure the loan with a mortgage on real estate. For particulars, call at this office.

Boarders Wanted.

Private boarders for reasonable terms wanted. For new and very desirable and convenient to business. Day boarders or lodgers. Call on Mrs. White Hedges, at the Estin Spears residence, Main Cross Street, Paris, Ky.

July 20, 1882.

Notice.

I have been called to Lancastore, Ky. on professional business, and will be there two or three weeks.

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THE NEWS.

PARIS, : : KENTUCKY

NEWS OF THE WEEK

Condensed and Put Into Readable Shape.

CONGRESSIONAL PROCEEDINGS.

In the Senate, August 5, the Conference Committee reported agreement on the Naval appropriation bill, which was passed, and the Senate sent its joint resolution also passed. The knott bills were taken up and passed, next one, as to the Revenue bill, was passed, and the Senate adjourned on the bill to publish the agricultural report, and the House adjourned. The Senate adjourned. In the evening the bill to relieve certain soldiers of the late war from the charge of desertion was introduced. The House adjourned. The route bill also passed. The conference report on the bill to prohibit the importation of slaves into the country was introduced. The House adjourned. In the House a number of conference reports were introduced, and the bill to prohibit the importation of slaves. From a report by the President of the Senate, it appears that the bill, as introduced, will be referred to a committee of the only persons referred to as American citizens still imprisoned in Ireland and Scotland, who have been offered their liberty on condition of leaving the country. The bill was introduced, and was instructed to urge its speedy trial. Both houses adjourned.

In the Senate, the House resolution instructing the Secretary of the Navy to convene a court of inquiry to inquire into the capture of the steamer Jeannette and the death of Lieutenant Commander Delong was passed. Bills were also passed, authorizing the president to call out the General Ranger, respecting the section of the revenue bill, and the bill to prohibit the importation of slaves. In the House Mr. Robeson made an amendment to the bill to prohibit the importation of slaves, and the bill was passed, and was referred with the tax bill in the Senate. A resolution appropriating \$50,000 to enable a select committee to inquire into the importation of slaves in progress for the improvement of the Mississippi River was introduced. The bill to prohibit making such improvements, and to insure into two thousand dollars, and the bill to prohibit the same, and the result of inquiry next session.

In the Senate, August 5, a request by Mr. Morrell that the tax bill be passed by unanimous consent was granted. When the hour clock indicated the hour of 3, the presiding officer terminated the debate, and the bill was passed. After a long and very laborious session, in which the members of the House labored with public duty faithfully, we are about to see the result of their labors. Every man and every member of this body, for whom I speak, is anxious to see the result of the election. Wishing you all health and happiness, I now declare the Senate adjourned, and the House adjourned without day. The bill was received with applause, and the members adjourned.

In the House the bill to transfer the property of the New Orleans Orphan's Home to the Gariel Memorial Hospital was introduced. The bill to receive the amendment to the House resolution to prohibit the importation of slaves was ready to adjourn, and Hisscock, Carpenter and Atkinson, introduced a bill to prohibit the importation of slaves. The House adjourned without day. The bill to prohibit the importation of slaves was introduced by Mr. Hisscock, and the House had voted upon the President, who was to be the author of the bill to prohibit the importation of slaves. The bill was introduced by Mr. Carpenter, the hour of 3 having arrived, Speaker K. L. Smith adjourned the House. The House is about to terminate its first session. It has been a session of great interest, and the thanks for the generous and kind treatment on the part of the House, and with the support of all its members, especially myself, I now as author and legislator, rejoice at the concurrent resolution of the House adjourned without day. [Loud applause.] The bill to prohibit the importation of slaves is now introduced by Governor of the Republicans of Kansas.

EX-MAYOR PILLSBURY, of New Orleans, is dead.

DOMESTIC.

A LAD named James Henry was drowned in the Ohio River, opposite Cincinnati. Patrick McCarthy volunteered to dive for him, but was not successful.

FIVE persons were drowned in the capsizing of a boat at Nantucket, Mass.

DRAUGHT is complained of in Massachusetts and other portions of the East.

RUFUS HATCH and a party of English and Americans, numbering 1,500,000, have secured 760,000 acres of grazing lands lying between the Little Missouri and Powder rivers in Montana, from the Northern Pacific Road, at \$1 per acre, on seven years' time, to pay the principal to the road, and takes alternate sections, and the road will have a practical purchase of 1,500,000 acres as it will have the use of the intervening sections of government land. It is proposed to stock it with 50,000 head of cattle. The party, company with Herman Trot, Land Commissioner of the Northern Pacific, are now en route to inspect this purchase.

A MOUNTAIN AY, N. C., dispatch of August 8, relates the following concerning the proposed purchase of six million acres of land by the English and Americans. Young ladies arrived in the town yesterday, all rigged out and equipped for a journey on foot through the mountains of this state. The girls were evidently瘦, and with stockings strapped over their shoulders, wear broad-bottomed easy shoes, dark hose, and are fixed up for travel. They propose to take a trip of foot through all of the mountains of North Carolina. In their baggage they have bags, which will be used in case they will have to camp out at night. The trip will consume about two months, and cover a district of six or eight hundred miles. The girls are all young, the oldest probably not over 22, and the youngest 16.

HUNDREDS of letters received by business houses at St. Louis from correspondents throughout the South, Southwest and West show that the cotton crop is a small one, and that corn and oats raised in Texas, Arkansas, Mississippi, Alabama, Tennessee, the Indian Territory, Missouri and Kansas as those of the present season.

A RAILROAD in the eastern part of Maine, August 8, extending into Maine, a number of dwellings and many barns were struck by lightning and destroyed, involving considerable loss.

JAMES THOMAS ADAMS, cashier of the West End Hotel, Long Branch, killed himself. Domestic trouble is the cause assigned.

Five persons were killed in a railroad accident near Pittsburgh Station, Texas.

BONNIEVILLE, Texas, reported fifty cases of yellow fever on the 9th.

PAUL TOLLER, at Chicago, murdered his young wife and then killed himself.

SAM MILLER, a negro, was taken from the New York City police by severely masked men, and hamstrung. His intent was that of attempting to outrage a white woman, in Campbell County.

GEOFFREY B. HAMILTON, aged nineteen years, who is a workman of the Farmers' Bank, Wyoming, Illinois, has absconded with the bank's funds.

SUITS for damages amounting to \$70,000 have already been begun by the administrators of persons killed in the Scioto disaster, and the Wabash and Parkersburg Transportation Company.

A PREMATURE birth at Cornwall, New York, on the West Shore Road, killed four persons and wounded several others.

The twenty-first anniversary of the bat-

tle of Wilson's Creek (Mo.), where General Lyon was killed, was celebrated on the 8th. General Pope and others made speeches.

PERSONAL AND POLITICAL.

The select committee of the Senate, to investigate alleged improper use of money to promote or defeat the Bonded Spirits bill, report that the total raised to assist the passage of the bill was \$15,000. The committee had and has intended to promote friendly National legislation in various ways, but it was not proven that any part of this money was corruptly used for that purpose.

LEXINGTON, August 7.—The Kentucky State election, a dispatch from Louisville-August 7, says: "From returns received from the State election held to-day the Democrats have elected one Judge of the Court of Appeals, General Johnson, and the Republicans, three judges and three Judges of the Superior Court, Bowden, Richards and Reid. The race attracting the most attention abroad is that of Clerk of the Court of Appeals, between Thomas J. Henry, Democratic, and John C. McGehee, Independent. The former received 10,000 more than the latter, and the election is now declared to be safe for the Republicans."

LEXINGTON, August 7.—The vicinity of Russellville is in an uproar. The people of Russellville, Kentucky, are in a rage because of the engagement of Elisha Kuriskid, General Allison's adjutant, to promote friendly National legislation in various ways, but it was not proven that any part of this money was corruptly used for that purpose.

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HICKMAN, Ky., August 5.—At 3 o'clock yesterday afternoon the steamboat Gold Dust exploded on the Main River, killing twenty-four persons. The explosion occurred at 3 p.m. on Saturday morning, when the steamer was proceeding down the river, having just passed the mouth of the Kentucky River. The explosion was caused by a gunpowder charge which had been placed in the engine room. The gunpowder exploded, killing twenty-four persons. The steamer Gold Dust is a small vessel, having a tonnage of 100 tons. She is owned by the Gold Dust Company, and is used for carrying passengers and freight. The steamer Gold Dust is a small vessel, having a tonnage of 100 tons. She is owned by the Gold Dust Company, and is used for carrying passengers and freight.

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STEAMBOAT DISASTER.

Brutal Explosion of the *Steamer Gold Dust* on the Mississippi—The Dead, Wounded and Missing.

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OF GENERAL INTEREST.

Probably the oldest hotel register in the country is at Columbia Hall, Lebanon Springs, N. Y., which contains the names of Webster, Clay, Lafayette, and many other notables.

A Trov. (N. Y.) family are much puzzled, and perhaps little disturbed, by the two blossoms stopped the other night, without any discernible cause, of their three time-pieces, consisting of an eight-day clock, a 24-hour clock, and a wall clock.

Ren Thompson, manager of a theater in San Antonio, Texas, appeared on the stage recently, while a fight was in progress, and quelled it by shooting three bullets through the nubs of three gas burners to show how easily he could hit the disturbers if!

There is nothing so sad as the items in the record in New York papers of deaths and prostrations by the heat, such as the following: "a woman, alone, unknown," a man, residence, so far home and no friends."

A man of eighty years applied for a marriage license in Kingston, Ontario, the other day, but was told that the name of the woman he would make his bride, said he had not yet selected her. He went away much disappointed that he could not get the license as a preliminary.

An area of 93,000 acres have been planted with trees in Kansas under the new law relating to arboriculture. The cotton tree was largely planted, on account of its rapid growth, and 6,000 acres were set aside for timber. The expectation is that this will operate in course of time, to relieve the climate of its extreme dryness.

Alfred J. Pinkham, the detective, writes to the Chicago papers concerning an adventure who once tried to pass for the poet Byron. It was in 1854, and Mr. Pinkerton had the pleasure of arranging the adventure for wrecking and robbing the mail of the Michigan Central Railroad. The robber ended his days in the Michigan State Prison.

Seven hundred and sixty stamps and one-half a pintbook of dried figs given by W. G. Childs to Fairmount Park, Philadelphia, recently. She was only a new girl, to be sure, but oh, so besiled and bewinged the dandies of high society think of her as being the sole object of the attention of seven hundred and sixty of the male sex!—*Boston Post*.

After a young child had died and had been laid in its casket at Auburn, Me., the mother of the child was plucked from a neighboring grave, and the stem was placed in one of the littlest little hands. A day or two elapsed between the burial of the future mother and the funeral. In the interval the rosebud in the hand of clay was seen to gradually unfold. When the service was held the bled had become a blossom.—*Chicago Times*.

Dr. H. H. H. Smith, the noted oculist of New York, ill-advised, absurd, sophistical, unwarrented, undutiful, inconclusive, fallacious species, evasive, irrelevant, heretical, unscientific, and unmindful, unmindful, vapid, and futile. If any of the "great and only" circuses in America miss any of their objectives, let them get a search warrant for Dr. H. H. H. Smith.

The many collectors of postage stamps may follow in the steps of a Benedictine monk, who has solved the problem of their usefulness, and with them has pierced the walls of a room to the maximum manner. In three months he collected 800,000 stamps, sorted them according to their colors, and then arranged them in a variety of animals, mottoes and inscriptions, together with the date of the day when the task was finished.—*Chicago Herald*.

A smart Warsaw man who wanted to put his tail to the oars, swam his tail with a scissoring game, and the stem was placed in one of the littlest little hands. A day or two elapsed between the burial of the future mother and the funeral. In the interval the rosebud in the hand of clay was seen to gradually unfold. When the service was held the bled had become a blossom.—*Chicago Times*.

A Philadelphia woman who has lost her husband and six children has long been insane from grief. She imagines that the spirits of the departed dead have transmigrated to the bodies of the living, and spares no effort, labor or shine, she trudges to the park square to feed the little birds. She calls them by the names of her lost children, and the seed of her sorrow. They eat from her hands, and peer fearlessly upon her shoulders. With them she is happy; without them she looks like sorrow and sadness is ever on her face.—*Chicago News*.

The Truth About That Shell.

The story of the daring English officer who extricated a shell which had fallen on deck by putting it in a bucket of water has some minor inaccuracies. In the first place, no doubt could be expressed that the shell was a rifle shell, which would be likely to stop long enough to be picked up; finally, the Egyptians threw solid shot, but they shell at all. The Englishman, George Washington, shell lodged in the tassel of the King's dive cap, and he prevented its explosion by calmly spitting into the fuse-hole. Terkell tells the tale himself, but it is Terkell's word only for the marines, but it is Terkell's word only for the marines.—*Philadelphia Record*.

Once was the time when the Indian ranged the wood, decked out with beads, feathers and dirt, in search of the scalps and gold of the pale-faced. Now a rag hat and coat, which is a broncho, accompanied by a long-haired liar, with a bottle of bitterness. He is a doctor now. Verify the last statement that redskin is more dangerous than the first.—*New Haven Register*.

"Interest is a weed," says it, a Southern contemporary. Indeed it is, but it is a weed growing in rich men's gardens, and they delish in noticing as much as sowing a little interest west the first of the quarter.—*New Haven Register*.

The Strangeness of Suicide.

Why should a man be more inclined to brave the solemn realities of death by jumping into the rapids of the deep Thames than into a quiet muddy lake? Buskin, some whipper-snapper such as, says Whistlin', may be left to solve the problem to his own satisfaction, at least, the strange fact may be devoted to psychological phenomena.

Official records show that in 1881 there were 277 bodies fished up from the water, not being known of drowning, but being certainly known. We have it on the authority of an old and trustworthy record of Clifton that during the summer season alone of last year thirty-three bodies were fished up from the Falls and Queenstown, in almost all cases the circumstances of drowning not being certainly known. If we assume that the same proportion of cases in each month would hold the scale—the and so far as circumstantial evidence goes, the majority of cases of "found drowned" are suicide—then we are still standing.

The finding of a body in extraordinary circumstances is too common a story to raise great excitement or cause unusual astonishment, and people who have no special reason to think that the deceased put a municipality to expense or themselves to extra trouble and loss of time every time a body washes ashore the bank or the shore.

So a shore off to the river again or a quiet burial in a grove about the banks closes in the story of a human life completed until the day before it began, and then shall be broken. Doubtless in some cases the story is one of simple accident, but in too many instances it is believed that there is something mysterious in the way of disappearance, in love, or money, or more frequently, perhaps of indulgence in strong drink combined with want of employment.

Some find it easier to commit suicide than to commit murder, and the immigrant looking for work, or he may be a wealthy European searching for some form of illness—strives against his insects till it makes him sick, runs himself into a trap, and tear to tread. To sink to death under a perplexity which to morrow would have seemed but a summer's cloud over the face of the world, and recklessly drifts into the realization of a world passing thought of which yesterday had blanched the cheek and checked the heart, and then heads for the sea to wash with facsimiles and eyes wide open into a river whose sweepings and remorseless roar seem to embody the aspect and voice of Eternity.

Chicory Pie: Line a pie-pan with rich crust; rarely fill with seedless fruit, sweeten to taste, and sprinkle with a tea-spoonful of flour and a tea-spoonful of butter, cut into small bits and scattered over the top; wet edge of crust, put upon crust, and press the edge well down; boil for half an hour over a low fire, beat well, add a little sugar and milk flavor it, and "drink it down"; it will remove the faint tired-out feeling, and will not spoil your appetite for dinner.—*Rural New Yorker*.

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